

HAPPY HOUR

Everyday 3PM to 7PM

Available in the Bar, Lounge, and Patio Area

APPETIZERS

Ahi Poke Wraps \$12

Little Gem lettuce cups, soy sesame chili oil, seaweed salad, avocado and crispy won ton strips

Risotto Fritters \$7

Herb-panko crusted risotto, mozzarella, pepper jack and housemade marinara

Chicken Lettuce Wraps \$9

Shiitake mushrooms, sesame rice noodles, sambal honey caramel, sweet chili sauce and spicy peanuts

Tenderloin Filet Pasta \$11

Crimini mushrooms, campanelle pasta, spinach, toasted hazelnuts and parmesan cheese

Kung Pao Calamari \$10

Sienna Ale tempura calamari, spicy peanuts and Asian cocktail sauce

Wild Mushroom Bruschetta \$7

Grilled sourdough crostini, creamy goat cheese, melted leeks, heirloom cherry tomatoes and balsamic reduction

50-1-50 Slider \$5

Prime beef-habanero pepper-bacon slider with crispy onion strings, habanero jack cheese, lettuce, tomato, pickle and thousand island

Crab Artichoke Dip \$10

Parmesan cheese, pepper jack cheese, artichoke hearts and butter grilled crostinis

WOOD FIRED FLATBREADS

Margherita \$9

Heirloom cherry tomatoes, roasted garlic, basil puree and fresh mozzarella cheese

Chipotle Chicken \$10

Chipotle BBQ sauce, cheddar-monterey jack cheese, roasted corn, bacon, green onion, heirloom cherry tomatoes and chipotle aioli

Pepperoni and Italian Sausage \$10

Housemade marinara, crimini mushrooms and sweet red onions

Mushroom and Goat Cheese \$9

Balsamic reduction, shallot puree, creamy goat cheese and melted leeks

WELL COCKTAILS \$6

SPECIALTY COCKTAILS \$9

- Sweet Serrano Chilitini • Watermelon Basil Martini
- Lavender Cooler • Strawberry Jalapeno Margarita
- Siennatini • Tahitian Mai Tai • Blackberry Citrus Tea

BOTTLE BEERS

Coors Light \$4

Bud Light \$4

Corona \$4

Heineken \$4

DRAFT BEERS

Stella Artois \$5

Firestone 805 \$5

Elysian Space Dust IPA \$6

Out of Bounds Cowbell Blonde \$6

SIENNA

HAPPY HOUR

WINES BY THE GLASS

WHITE WINES

- Hogue, Chardonnay, Columbia Valley, WA \$6
Franciscan, Chardonnay, Napa Valley \$8
Sonoma Cutrer, Chardonnay, Sonoma \$10
Antica, Chardonnay, Napa Valley \$12
Benziger, Sauvignon Blanc, North Coast \$6
Rodney Strong, Sauvignon Blanc, Chalk Hill \$8
Benvolio, Pinot Grigio, Italy \$6
La Crema, Pinot Gris, Monterey \$8
Bellaruche, Rose, Provence, France \$8
Terra d'Oro, Moscato, California \$6
Voveti, Prosecco, DOC Treviso, Italy \$6
Gloria Ferrer, Special Cuvee, Sonoma \$8
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RED WINES

- Hogue, Cabernet, Columbia Valley, WA \$6
Newton, Merlot Blend, Napa Valley \$9
Quilt, Cabernet Sauvignon, Napa Valley \$14
Murphy Goode, Merlot, California \$6
Avalon, Pinot Noir, California \$6
Elouan, Pinot Noir, Oregon \$9
Sobon, Zinfandel, Cougar Hill, Amador \$6
Edmeades, Zinfandel, Mendocino \$9
Terrazas, Malbec, Mendoza, Argentina \$6
Borjon, Barbera, Shenandoah Valley \$9
Benessere, Sangiovese, Napa Valley \$10
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LUXURY HAPPY HOUR

Tropical Jack \$8

Jack Daniels Whiskey, lemon juice, sweet and sour, simple syrup and pineapple juice

Tahoe Blue "Berry" Martini \$8

Tahoe Blue Premium Vodka infused with blueberries, orange liquor and fresh lemon juice

Indulge in one of these Premium Spirits neat or on the rocks for a special price or add it to your favorite cocktail for an additional \$3.

I.W. Harper 15 Year Bourbon Whiskey \$14

Premium Kentucky Straight Bourbon aged for 15 years.

Johnnie Walker "Blue Label" Scotch \$22

An exquisite blend made from Scotland's rarest and most exceptional Scotch Whiskies.

Don Julio "1942" Tequila \$19

Produced in small batches and aged for a minimum of two and a half years.

Tanqueray "No. Ten" Gin \$9

Crafted in the small No. Ten still, distilled with fresh citrus for a brighter taste.

